



# Audubon Cordweave Conveyor Belts

Baking Bands, Compound Balance Weave, Cord Weave, Baking Band, Wire Mesh,

## Audubon Cordweave Belts

**Metal wire mesh tightly woven for baking or conveying small parts**

**Applications:** BAKING, BAKERY, BISCUITS, TORTILLA, CRACKERS  
HEAT TREATING, SMALL PART APPLICATIONS

Cordweave is preferred by bakeries because it's open enough to provide even heat distribution and passage of gases. Cordweave can be woven of flattened wire to provide a surface that minimizes product marking. It's also preferred when an extremely flat surface is required. *The best choice for conveying very small products and top heavy loads.*

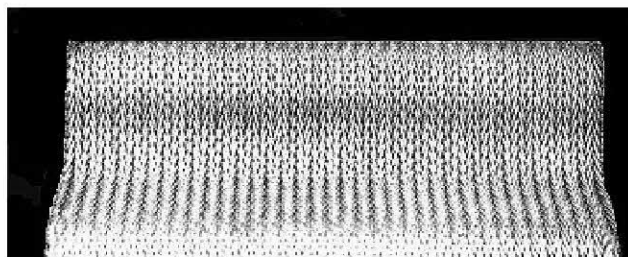
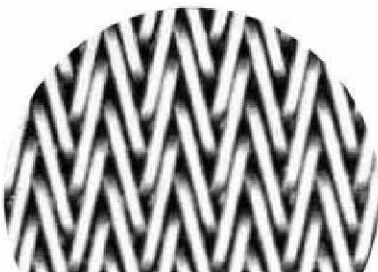
**Baking Industry:** For Cookie Baking, Tortilla Baking, Bakery Belts, Food Processing, Crackers, Biscuits and popular with all forms of continuous baking applications of baked goods including cracker and cookie baking.

**Industrial Industry:** Heat Treating of small parts, Hardening, Tempering, Quenching. It's great for handling small parts in heat treating and quench tank operations. The smooth surface is ideal for transferring and conveying small parts drying.



Flanged or upturned Edges as fine as 15% to 17% of the diameter of the smallest pulley or drive drum are also available on this style conveyor belt.

**Known in the industry as Baking Bands, Cordweave, Compound Balance, Chevron Weave, Herringbone Weave**



*Assembled by alternating left and right hand spirals that nest into each other. Each spiral can have up to five connecting rods, resulting in the tightest mesh you can get. Openings are much smaller than the diameter of the wire. Cordweave Conveyor Belts are true running for traction drives.*

